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1. A method for producing a dairy product additive, said method comprising subjecting a mixture of (i) cream and (ii) a whey protein preparation to a homogenization process.
2. A method as defined in claim 1, wherein said homogenization process comprises emulsification.
3. A method as defined in claim 1, wherein said whey protein preparation is selected from the group consisting of whey protein isolate and whey protein concentrate.
4. A method as defined in claim 1, wherein said whey protein preparation comprises hydrolyzed whey proteins.
5. A method as defined in claim 4, wherein said whey protein preparation exhibits a degree of hydrolysis (DH) of between about 0.5% and about 20%.
6. A method as defined in claim 5, wherein said whey protein preparation exhibits a degree of hydrolysis (DH) of between about 1% and about 10%.
7. A method as defined in claim 6, wherein said whey protein preparation exhibits a degree of hydrolysis (DH) of between about 2% and about 8%.
8. A method as defined in claim 4, wherein said hydrolyzed whey proteins are prepared by contacting whey proteins with a glu/asp-specific protease.
9. A method as defined in claim 1, wherein the mixture is contacted with a protease prior to said homogenization step.

10. A method as defined in claim 9, further comprising inactivating said protease prior to said homogenization step.

sub a2 > 11. A dairy product additive produced using a method as defined in claim 1.

12. A dairy product additive as defined in claim 11, wherein said additive comprises a whey protein:fat ratio of at least about 2% by weight.

13. A dairy product additive as defined in claim 12, wherein said additive comprises a whey protein:fat ratio of at least about 4% by weight.

14. A dairy product additive as defined in claim 13, wherein said additive comprises a whey protein:fat ratio of at least about 8% by weight.

15. A dairy product additive as defined in claim 14, wherein said additive comprises a whey protein:fat ratio of at least about 12% by weight.

sub B2 > 16. A method for producing a dairy product, said method comprising:
(i) providing a mixture comprising (a) cream and (b) a whey protein preparation;
(ii) subjecting the mixture to a homogenization process; and
(iii) incorporating the homogenized mixture produced in (ii) into a dairy product.

17. A method as defined in claim 16, wherein said homogenization process comprises emulsification.

18. A method as defined in claim 16, wherein said whey protein preparation is selected from the group consisting of whey protein isolate and whey protein concentrate.

19. A method as defined in claim 16, wherein said whey protein preparation comprises hydrolyzed whey proteins.

20. A method as defined in claim 19, wherein said hydrolyzed whey proteins are prepared by contacting whey proteins with a glu/asp-specific protease.

sub a3 > 21. A method as defined in claim 16, wherein the mixture of step (i) contributes more than about 5% of the total fat in the dairy product.

22. A method as defined in claim 21, wherein the mixture of step (i) contributes more than about 20% of the total fat in the dairy product.

23. A method as defined in claim 22, wherein the mixture of step (i) contributes more than about 40% of the total fat in the dairy product.

24. A method as defined in claim 16, wherein the mixture of step (i) is contacted with a protease prior to step (ii).

25. A method as defined in claim 25, wherein said protease is inactivated prior to step (ii) or step (iii).

26. A method as defined in claim 16, wherein the mixture of step (i) further comprises a phospholipase.

~~27. A method as defined in claim 16, wherein said dairy product is cheese.~~

sub a4 > ~~28. A method as defined in claim 27, wherein said cheese is selected from the group consisting of ripened and unripened cheese.~~

29. A method as defined in claim 28, wherein said ripened cheese is cheddar and said unripened cheese is mozzarella or a cream cheese.

~~30. A method as defined claim 16, wherein said dairy product is yogurt.~~

~~31. A dairy product produced by a method as defined in claim 16.~~

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